

A Chef in the kitchen

It's the latest trend: bring a chef into your kitchen for that extra-special meal.

Chef Christophe Saponara was one of the first chefs in Haute-Savoie to adopt this trend-setting – and delicious – concept.

The warm intimacy of a meal at home combined with a Michelin star ranking meal – this is French chef Christophe Saponara's innovative concept. The chef, who once worked alongside Philippe Rochat, is getting down to the cooking in his customers' kitchens, preparing sophisticated, refined meals for anything from two to ten guests. Naturally, he's passionate about French cooking, but he's equally enthusiastic about Japanese, Chinese and Italian cuisine. Christophe Saponara experiments with flavours, giving the classics a new twist, and dreams up totally new dishes, such as scampi ravioli stuffed with mushrooms, the 'pasta', in this case, being replaced with very thin layers of scampi. This is elegant, joyful cooking, cooking that changes with the seasons and brings different culinary influences together.

'My origins in the Drôme can be seen in my use of olive oil, tomatoes or even lavender in desserts, Christophe Saponara explains, 'but I'm also very much attracted by the spices and produce of the region, Haute-Savoie, my vision of Haute-Savoie.' These delicious combinations and blends can most notably be seen in crunchy vegetable sushi, scampi kebabs, Arenthon garden salad and caramelized carrot mousse; back of oven-steamed codfish with a duo of celery and Granny Smith apple jus; saddle of rabbit stuffed with truffles, and for dessert, strawberry and tarragon jelly with a yoghurt-based sorbet.

Christophe Saponara will arrive at your house a few hours before dinner is to start in order to put the finishing touches to the meal. This is often a time for a friendly exchange in the kitchen, where, as might be expected, fine cooking, recipes and how to acquire a knack for cooking all feature in the conversation. All this before finally tasting the chef's creations!